

App. No. 09/890055
Office Action Dated November 16, 2004
Amd. Dated February 16, 2005

Amendments to the Claims:

This listing of claims will replace all prior versions and listing of claims in the application.

Claims 8-13 are amended.

Claims 14 and 15 are withdrawn.

Listing of Claims:

1-7 (Cancelled)

8. (Currently Amended) A device for a thermal treatment of flour for hygienic purposes, said device having a heatable mixer, drying and cooling equipment, filters and discharge equipment, wherein

- the heatable mixer is a batch mixer which is connected to a dryer/cooler, and
- the dryer/cooler is connected by a second valve system to a second batch mixer which has devices for adding [[the]] additives.

9. (Currently Amended) The device according to claim 8, wherein the second batch mixer has a device having nozzle bars.

10. (Currently Amended) The device according to claim 8, wherein further comprising a heating duct of a heating register is provided for hygienic treatment or for cleaning of the device.

11. (Currently Amended) The device according to claim 9, wherein further comprising a heating duct of a heating register is provided for hygienic treatment or for cleaning of the device.

12. (Currently Amended) The device according to claim 8, further comprising wherein another drying/cooler and/or batch mixer acting independently of one another is provided.

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13. (Currently Amended) The device according to claim 9, further comprising wherein another drying/cooler and/or batch mixer acting independently of one another is provided.

14. (Withdrawn Previously Presented) The method of thermal treatment of flour for hygienic purposes, by heating flour in a mixer, followed by drying and cooling, wherein the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer, and the drying/cooling is performed in a separate dryer/cooler, and additives are mixed into the dried and cooled flour in a downstream second batch mixer arranged downstream, where the batch mixer and the dryer/cooler as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.

15. (Withdrawn Previously Presented) The method according to claim 14, wherein different batches of flour are treated thermally at the same time and independently of one another.